



TERRE BIANCHE



Rossese di Dolceacqua DOC

Rossese di Dolceacqua was the first Ligurian wine to be awarded DOC status, in 1972.

The name may come from the wine's ruby red colour, or from the French word "rocher", referring to the rocky ground where it grows.

Rossese vines are grown on terraces between 350 and 450 metres above sea level.

Identity card

Nomenclature (crus)

Terrabianca, Tramontina, Aurin, Brunetti and Arcagna

Soil

White clay and blue marl, flysch, conglomerates with limestone cement

Exposure

East, South-East

Average altitude

350 m

Average vine age

Over 30 years, some vines over 100 years old

Training system

Bush vine (alberello) and spurred cordon

First vintage

1982

Tasting notes

Colour

Ruby red, turning garnet at the rim with age.

Nose

Intense and lingering, with a broad yet composed and distinctive bouquet of small red berries, cherry, dog rose and spice.

Palate

Savoury, fresh and elegant, warm, with a fine bitter finish.

Ageing

Medium, depending on the vintage.

Food pairing

Raw or dressed oily fish, white meats grilled or with light sauces, Ligurian-style rabbit, Ligurian stockfish, vegetable pies.

Serving temperature

Ideally 15 °C, or even cooler

Production method

Maceration of the best Rossese grapes at no more than 29 °C, with native or selected yeasts.

2027 © Terre Bianche s.s.a.

Località Arcagna snc 18035 Dolceacqua (IM)

T. +39 0184 31426

E. terrebianche@terrebianche.com www.terrebianche.com

CIR: 008029-AGR-0003 • CIN: IT008029B579J2OWU3
Elenco degli Operatori Biologici Italiani (Organic Italian Operators)
IT-BIO-007, Codice operatore R34U, Ente Certificatore Bioagricert

P.Iva e C.Fisc. 00954190088 Iscrizione CCIAA Imperia 92907